to begin

MEZZE BOARD 35
pepperoncini hummus, whipped feta, baba ganoush, falafel, naan bread V

ARTISAN CHARCUTERIE BOARD 35
Chef curated specialty cured meats, house-made country style pate, craft cheese, olives, fruit, mustard

PERUVIAN CEVICHE 24
sweet potato, cara cara orange, parsnip chips GF

DIVER SCALLOPS 26
celery root puree, apple fennel slaw, truffle vinaigrette, hazelnuts

MAITAKE TEMPURA 25
green onion, fresno chiles, miso ginger sauce

ZUCCHINI CARPACCIO 23
pesto, olive tapenade, lemon oil, pinenuts, micro basil VV GF

LOBSTER FLATBREAD 28
truffled alfredo, braised leaks, mozzarella

salads

CARDINI CAESAR SALAD 15
Country sourdough croutons, heirloom tomatoes, parmigiano reggiano

ROASTED ARTICHOKE SALAD 18
pea-mint puree, petite arugula, garbanzo beans, wilted spinach

ASPARAGUS SALAD 19
shaved shallots, pistachio, parmesan, lemon lavender vinaigrette

entrees

SRF NEW YORK STEAK 80
hasselback potato, king trumpet, fried green peppercorn sauce

PORK OSSO BUCCO 42
polenta, broccolini, orange olive caponata

N.Z. RACK OF LAMB 48
ratatouille, parsley coulis, basil, olive oil powder GF

CHICKEN PETALUMA 44
aleppo, tabbouleh salad, pickled onions, grilled lemon GF

VERLASSO SALMON 40
dukkah spiced, celery root, maitake mushrooms, fennel, pistachio

LOCAL LINE CAUGHT CATCH OF THE DAY MP
Sustainably sourced, locally cuaght seasonal specialties, prepared daily using farm fresh ingredients

RICOTTA GNOCCHI 37
snap peas, asparagus, chanterelles, creamy basil, parmesan V

sides to share

HOME STYLE MASHED POTATOES 15
Roasted garlic, creme fraiche

ASPARAGUS 17
shallots, lemon, lavender V GF

CALAMANSI GLAZED BRUSSELS SPROUTS 15
Crispy pork belly

HUMBOLDT FOG POLENTA 17
cypress grove humboldt fog goat cheese, polenta V

SNAP PEAS & SNOW PEAS 16

20 TWENTY

(v) vegetarian (vv) vegan (gf) gluten free

A suggested gratuity of 18% will be added to parties of 8 or more.
* Consuming raw or undercooked meats, poulty, seafood, or eggs may increase your risk of foodborne illness.